

Sta. M^a de la Piscina Gran Reserva Red Wine (D.O.Ca. Rioja)



Grape Variety:

100% Tempranillo. Picked by hand.

Vineyards:

At least 30 years old. Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

Vinification:

Bunches are carefully sorted on the selection table, and then grapes are destemmed and transferred to a tank for skin-contact maceration. After several days, tumultuous fermentation starts in the liquid found underneath the cap of skins floating on the surface.

Automatic pumping-over and punching-down allow the tannins and colour to be extracted from the grape skins. The entire fermentation is temperature-controlled in order to favour the survival of the yeasts until the end of the process. When fermentation finishes, the wine is run off by gravity.

This method of destemming ensures a greater concentration of polyphenols and colour, which will be absolutely vital for the wine's ageing in barrel.

Ageing:

After alcoholic and malolactic fermentation the wine is racked into 225 litre American and French oak barrels where it spends 24 months ageing in our bodega's underground cellars. Thereafter the wine is transferred back to the tanks for 2 months of natural fining and settling before filtering and bottling.

Ageing is completed in the bottle. The bottles are stored horizontally in our underground bottle-cellars for at least 36 months before their labelling and release for sale.

Tasting Note:

Deep ruby. Pungent bouquet of high-toned cherry, tobacco and peppery spices, along with deeper suggestions of vanilla and dark chocolate. Sappy, spicy and focused on the palate, offering bitter cherry, chewing tobacco and rose pastille flavours and a jolt of zesty acidity. Stretches out on a long, gently tannic finish that's sharpened by a late note of cracked pepper.

Serving Suggestions:

The ideal serving temperature is 18°C (64°F).

It's recommended to decant and oxygenate the wine.